



BERRY BITES
BY STONEBERRY

STONEBERRY
RARE GRANDEUR



Amidst the grandeur of Stoneberry, is located a heavenly retreat to serve your belly with every bite of delicious cuisine.

We call it Berrybites.

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RARE GRANDEUR



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BREAKFAST

(7 AM TO 10:30 AM)



CONTINENTAL BREAKFAST..... 249

Freshly squeezed fruit juice or seasonal fruit platter and Bread Toast. Served with Tea or Coffee or hot chocolate.

INDIAN BREAKFAST.....279

Freshly squeezed fruit juice or Seasonal Fruit Platter & Aloo Paratha with yogurt or Puri Bhaji or Idli, vada served with coconut and tomato chutney or Uttapam served with coconut and tomato chutney or Tea or coffee.

A LA CARTE SELECTION



FRESH JUICE..... 120

Delicious, sterilized fruit juices are prepared from sound selected garden fresh fruit and free from peel, seed and extraneous matter.

SEASONAL FRESH FRUIT PLATTER WITH YOGURT..... 167

Delicious, sterilized fruit juices are prepared from sound selected garden fresh fruit and free from peel, seed and extraneous matter.

HOT AND COLD CEREALS..... 120

Corn Flakes, Choco Flakes, Oats With Hot Or Cold Milk

EGGS TO YOUR DELIGHT..... 139

Choice of Omelette any style with French Fries and grilled tomatoes.



SOUTH INDIAN SPECIALITIES



IDLI / VADA..... 79 / 89

All above are served with sambar, coconut & tomato chutney.

PURI BHAJI..... 149

Served with curried potatoes and pickle.

STUFFED PARATHA..... 169

Serve with curried potatoes and pickle or curd.



* Please allow 20-25 minutes for food to be served | * Taxes as applicable



BEVERAGES



POT OF TEA / COFFEE.....	69 / 79
JUICES (CANNED).....	89
FRESH LIME SODA / WATER.....	99 / 69
<i>Freshly squeezed lime juice, soda water, and sometimes sugar or salt.</i>	
PACKAGED DRINKING WATER.....	29
BUTTER MILK (PLAIN / MASALA).....	69 / 79
<i>Fermented dairy drink that's low in fat and calories, with a creamy texture and tangy flavor</i>	
LASSI (SWEET / SALTED).....	120
<i>Creamy, frothy, yogurt-based drink in sweet / salted.</i>	
MASALA SOFT DRINK.....	99
SOFT DRINKS BY GLASS.....	69
SOFT DRINK CAN.....	79
ENERGY DRINK.....	199
COLD COFFEE / COLD COFFEE WITH ICECREAM.....	199/229





World Cuisine

SALAD - VEG / NON VEG

TABOULI SALAD (VEG/NON-VEG).....199/239

Leafy Salad Dressing with Parsley, Mint, Tomato chop and Broken Whipped (Lebanese veg and non veg) Mixed with Dijon mustard sauce and lemon juice. (Veg & Non-Veg)

NICOISE SALAD (VEG/NON-VEG)..... 199/239

French beans, Green Leafy, Tomato and Potato Dressing with Dijon mustard Black Olive Lemon juice

GREEN SALAD 109

GREEK SALAD (VEG/NON-VEG) 169 / 199

A Traditional Greek salad consists of sliced cucumbers, tomatoes, green bell pepper, red onion, olives and feta cheese.

CAESAR SALAD (VEG/NON-VEG) 159/199

A Traditional sliced cucumbers, tomatoes, green bell pepper, red onion, olives and feta cheese.

SPA SALAD (VEG/NON-VEG) 189/239

Light, refreshing mix of greens, veggies, fruits, and nuts with a healthy dressing.

KIMCHI SALAD (VEG/NON-VEG) 165/225

Spicy, tangy mix of kimchi, fresh vegetables, sesame seeds, and flavorful dressing.

HAWAIIAN SALAD (VEG/NON-VEG) 255/315

Tropical fruits, greens, and nuts tossed in a light, tangy dressing.

CHOICE OF SANDWICH

CHICKEN SANDWICH (PLAIN/GRILLED)..... 199/239

VEG SANDWICH / GRILLED VEG SANDWICH 149/199

MUMBAI STREET SANDWICH..... 299

Tropical fruits, greens, and nuts tossed in a light, tangy dressing.

SANDWICH PIZZA (VEG/NON VEG)..... 285 / 345

A Unique Fusion Recipe With The Combination Of Pizza Recipe To The Popular Sandwich Recipe.





SOUP



(VEG / NON VEG)

MANCHOW SOUP (VEG/NON-VEG)..... 129 / 149

Fermented soy and chilly soup

SWEET CORN SOUP (VEG/NON-VEG)..... 129 / 149

Thick American corn kernel soup

CREAM OF SOUP..... 139 / 179

(Tomato / Broccoli / Mushroom)

HOT AND SOUR SOUP (VEG/NON-VEG)..... 129 / 249

Spicy and hot soup made with mixed fresh vegetables, spices and soy sauce.

JADE CORN SOUP 129

Green corn soup crafted with spinach and sweet corn, gently blended with mild aromatics and a hint of cream for extra richness.

LEMON CORIANDER SOUP (VEG/NON-VEG) 129 / 149

Light, tangy soup with fresh coriander and zesty lemon flavors

TOMATO SHORBA (VEG) 129

Tangy tomato based hereby coriander flavoured soup

KHOW SUEY SOUP (VEG / NON-VEG)..... 299-329

Noodles made of madrasi curry powder and coconut milk serve with vegetables.

TOM YUM SOUP (VEG / NON-VEG)..... 129/149

Bold, spicy, and tangy Thai soup with fragrant herbs, shrimp or chicken, and a flavorful broth.

THUKPA SOUP (VEG / NON-VEG)..... 249-299

Hearty Himalayan noodle soup with vegetables, meat, and flavorful spices in a warming broth.



ACCOMPANIMENT



PAPAD (ROASTED/FRIED)..... 49/ 59

Thin Indian wafer, which can be referred as a cracker or flat bread

MASALA PAPAD/MASALA CHEESE PAPAD 79 / 129

Thin Indian wafer, which can be referred as a cracker or flat bread with masala / cheese

CHOICE OF RAITA..... 59/69/ 79

(Mix veg / Pineapple / Boondi)



APPETIZERS - VEG



CHEESE CORN CROQUETTE..... 219

Crispy golden fried rolls made of mashed potatoes, sweet corn, cheese and spices.

NACHOS 189

Tortilla chips layered with melted jalapeño cheese sauce or melted cheddar cheese. Served with Cocktail sauce

MACHO NACHO BAKED..... 229

Nachos served with salsa, beans, cheese & cream sauce.

MOZZARELLA NUGGETS 289

Mozzarella Cheese mixed with three types of bell peppers and coated with pan cooked and fried.

CHEESE BALLS..... 279

Delicious crispy snack made with potato, cheese, herbs and spices.

FRENCH FRIES (Ginger/Garlic)..... 149/159/169

Crispy fries, sprinkled with peri-peri seasoning tasting lightly spiced, slightly sweet and a little salty.

CHEESY GARLIC BREAD..... 209

Bread topped with garlic and olive oil or butter and include additional herbs.

POTATO TWISTER 229

Crispy, spiral-cut potato snack, deep-fried or baked to golden perfection.

CHEESE QUESADILLA..... 249

Exotic vegetable, cheese and jalapeno, wrapped with tortilla sheet and serve in sour cream.

BERRYBITE CHEESE FONDUE..... 409

Swiss melted cheese dish served in a communal pot over a portable stove heated with a Candle or spirit lamp includes dipping bread.

SOFT CILANTRO BAMBOO STICK PANEER..... 289

Pudina flavored paneer served with cilantro mint chutni

PERI PERI GRILLED STUFFED FUNGI..... 279

Spicy, grilled mushrooms stuffed with peri peri filling.



** Please allow 20-25 minutes for food to be served | * Taxes as applicable*



PIZZA



MARGHERITA PIZZA..... 249

Mozzarella, Basil olive oil & Parmesan dust

THE BERRYBITES THIN PIZZA (VEG/NON-VEG)... 259/329

Chef's delightful assortment of vegetable pizza, all garden fresh vegetable tossed with homemade pesto sauce.

TACO MEXICAN PIZZA (VEG/NON-VEG)..... 289/339

Enchilada sauce diced tomatoes with mild green chillies taco seasoning, refried beans cheese

ANGRY BIRD..... 399

Chicken Boneless and INDIAN Herbs and Hung Curd flowers spice then tandoor roast



WRAPS



TORTILLA WRAP..... 279

Loaded with delicious veggies, exotic sauces, and roll it with thin flat bread.

COTTAGE CHEESE POCKET 219

Cottage cheese, fresh, soft, unripened cheese consisting of curds of varying sizes, usually mixed with some Fresh cream. It is white and mild but faintly sour in taste.

FRANKY ROLL (VEG/NON-VEG)..... 169/229

Pudina flavored paneer served with cilantro mint chutni

VEG CAKE BELL PEPPER 269

Beans, Carrot, Bell Pepper and other vegetable.



PASTA & RISOTTO



Choice of Pasta- Penne, Fussilli & Spaghetti

ALFREDO (Veg / Non Veg)..... 309/359

Classic creamy pasta tossed in a rich Alfredo sauce made with parmesan cheese, whipping cream and seasonings.

ARRABBIATA (Veg Non - Veg)..... 279/329

Spicy tomato sauce mixed with garlic, parsley & chilli.

AGLIO E OLIO..... 279

Spaghetti Aglio e olio is traditional Italian pasta dish from Naples. Garlic, Olive-oil, Parsley, Pepper & Sundried Tomato.

CLAY OVEN VEG. LASAGNA (Veg / Non Veg) 349 / 389

Exotic Vegetables marinated in tandoori spices and cooked in clay oven, inter layered in pasta sheet with cream and tomato cheese sauce.

BERRY BITE CHEESE ROLL 379

It's a New Zealand snack food similar to Welsh rarebit, but Berry bite chef created by covering a slice of bread in a prepared filling consisting mainly of grated cheese, and then rolling it into a tube shape before toasting.





SIZZLER - VEG / NON-VEG

GRILLED VEGETABLES & ROASTED POTATO..... 469

Exotic Vegetables, Roasted potato & Italian herbs, Parsley rice.

HOT GARLIC VEGETABLE SIZZLER (VEG/NON-VEG)..... 399/449

Vegetables in Hot Garlic Sauce with delicious Chinese-style vegetarian.

CHICKEN TIKKA HOT PAN SIZZLER..... 499

Roasted tikka, Toasted with chinese sauce and served with rice or noodle

BBQ CHICKEN SIZZLER..... 499

Barbeque chicken consists of chicken parts that are barbequed and smoked.

CHINESE SIZZLER (VEG/NON-VEG)..... 397/449

Noodles, Veggies, Paneer chilly, Manchurian, French fry, Hot garlic sauce to serve.

MEXICAN SIZZLER (VEG/NON-VEG)..... 399/499

Mexican rice, Red and yellow bell paper, Garlic bread, French fry, Tacos Mexican style sauce

ITALIAN SIZZLER (VEG/NON-VEG)..... 399/499

Veggies, Spaghetti/penne pasta sauce of your choice, Habbiece style rice with salsa sauce, French fry, Baby Italian thin pizza, Smoke baby potato Creamy potato



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From the Oriental Kitchen

APPETIZERS - VEG



SCHEZWAN PANEER CHILLI 289

Diced of cottage cheese with pepper, onion & chilli tossed in schezwan sauce.

VEG. LOLLIPOP 249

Chopped vegetables and cheese and fusion spices pan cooked with bread crumbs fried, served with cocktail sauce.

VEGETABLE SPRING ROLL..... 229

Mixed vegetable stuffing wrapped in thin translucent roll sheets.

CHEESE CIGAR ROLL..... 279

Mixed vegetable, cheese and corn stuffing wrapped in thin translucent roll sheets.

HONEY CHILLI POTATO 229

Stir fried chilli onion with potato wedges.

FRIED CORN CHILLI / SALT & PEPPER..... 279

Corn served with soy chilli sauce.

CRISPY CHILLI BABYCORN..... 259

Crunchy, crispy, and wonderfully flavorful Chilli baby corn. is a delicious vegetarian snack or appetizer.

CHOICE OF MANCHURIAN..... 229 / 249 / 309

(Vegetables / Cauliflower / Broccoli) Chopping and deep-frying ingredients then sautéing it in a sauce flavored with soy sauce.

MUSHROOM CHILLI 299

Mushrooms, green onions, bell peppers, soy sauce, chilli sauce and garlic.

COTTAGE CHEESE POP CORN..... 329

Wrapped chunky pieces of paneer fried like popcorn



From the Oriental Kitchen

APPETIZERS - NON-VEG



SCHEZWAN CHICKEN..... 349

Deep fried chicken cooked in spicy rich sauce

HUNAN CHICKEN..... 369

Sliced chicken cooked in onion, garlic, ginger, bell pepper with chilli flakes.

BUTTER GARLIC CHICKEN..... 359

Sliced chicken, Garlic, Butter, Pepper.

LEMON CHICKEN..... 359

Boneless chicken cubes , lime flavour , soy sauce umami flavour.

HONG KONG CHICKEN..... 389

Chicken breast slice , marinate salt and pepper , hongkong style and spicy.

BUTTER CHICKEN CHEESE BALLS 409

Chicken with a spiced tomato and butter (makhan) sauce, of soft cheese shaped into a ball.



INDIAN APPETIZER



- PANEER TIKKA SHASHLIK..... 299**
Homemade cottage cheese imbued with herbs and spices wrapped in saffron enriched yogurt marinated glazed golden in tandoor.
- HARA BHARA KABAB 239**
Bengal gram and spinach patties spiced with Indian herbs, shallow fried on tawa
- ALOO NISHAT BAGH..... 269**
Scooped potatoes stuffed with tangy mixture of stuffed potatoes and dry fruits and char-grilled.
- SUNEHRI TIKKI..... 289**
Paneer & green peas, cheese stuffed with tandoori spices & deep fry.
- VEGETABLE PEPPER SHEEKH KABAB 279**
Paneer & green peas, cheese stuffed with tandoori spices & deep fry
- PANEER HARYALI 289**
Cottage cheese and pesto sauce with mozzarella cheese. Serve in sizzler.
- MUSHROOM TIKKA 309**
Marinating & grilling in tandoor with mushrooms with spices, herbs
- ASSORTED VEGETABLE PLATTER..... 619**
Chef's assorted roasted vegetable served with mint chutney



ASIAN STIR FRIES & CURRIES



MOMO (VEG/NON-VEG)..... 209/299

Momos are a type of steamed filled dumpling and stuffed with the spices and herbs used and served with a sauce

VEG DUMPLING (MUSHROOM OR PANEER) 279 /319

Stir fried vegetables served with (cantonese sauce/ black bean sauce/ fresh chilli sauce)

STIR FRIED VEGETABLES..... 259

Broccoli , Chinese cabbage , Zucchini , Bokchoy , Red Yellow Bell Pepper , Pan Roasted.

ASIAN RICE & NOODLES



MONGOLIAN RICE NOODLES (VEG/ NON-VEG)..... 289/399

A Delicious fried rice noodle dish with loads of veggies and authentic Mongolian flavour.

VEGETABLE PAN-FRIED NOODLES..... 299

Boiled noodles are stir fried with sauces

CHICKEN PAN-FRIED NOODLES..... 399

Chinese preparation where boiled noodles are stir fried with sauces and Chicken.

HAKKA NOODLES (Veg / Egg / Chicken)..... 269/289/319

Boiled noodles are stir fried with sauces and Chicken.



INDIAN STAPLES



YELLOW DAL TADKA / FRY YELLOW DAL TADKA..... 209/ 299

Yellow lentils slowly cooked with cumin and tomato.

DAL MAKHANI..... 239

Simmered black lentils cooked with butter, tomato and cream.

DHABA WALI DAL TARKA (BLACK)..... 219

Three types dal & black dal, green moong dal, chana dal mix & ghee, spicy masala

DAL PANCHAMEL..... 269

Rajasthani dish made with five lentils, cooked with spices and ghee.

INDIAN BREADS



LACHHA PARATHA (PLAIN / PUDINA)..... 79/89

Whole wheat flat bread folded to flake, and cooked in clay oven.

KULCHA (MASALA / ONION / CHEESE)..... 99/109/129/119

Soft leavened North Indian flat bread cooked in clay oven.

ROTI KI TOKRI 299

Basket of Assorted Bread.

TANDOORI ROTI PLAIN / BUTTER..... 49/59

Flatbread made with whole wheat flour.

TANDOORI NAAN PLAIN / BUTTER / GARLIC..... 69/79/89

Leavened flatbread mostly cooked in clay (flat oven) customised with flavours like butter/ pinch of garlic.

BASMATI KHAZANA



STEAM RICE..... 159

Perfectly fluffy and tender Basmati rice

VEG PULAO..... 189 / 199 / 219 / 259

Choice of Jeera / peas / vegetables / kashmiri

BASANTI PULAO..... 259

Basmati Rice , Kaali jeera,c Ghee , Ginger paste and green chilli paste , Dry fruits.

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Indian Main Course



PANEER KA DOLMA 329

Slices of paneer rolled with dry fruits, Khoya and cashew nut-dipped with fenugreek flavoured fresh tomato gravy, accented with saffron.

PANEER TIKKA BUTTER MASALA..... 299

Cottage cheese cooked in tandoor with the signature makhani gravy.

KADAI PANEER 289

Cottage cheese cooked with tomato based kadai gravy.

ACHARI PANEER..... 329

Fried paneer cube, pickle oil in red gravy

PANEER LABABDAR..... 329

Cube paneer with red gravy, touch of white gravy

PANEER RESHMI BUTTER MASALA..... 369

Cream butter with white gravy

PALAK PANEER / CORN..... 289/299

Spinach paste, cube paneer, butter, cream

DUM BABRI ALOO..... 309

Baby potato cooked in Tandoor with hot & sour gravy

MATAR METHI MALAI 329

Methi and green peas cooked in cashew nut gravy

SUBZ-E-MAHAL..... 349

Chopped vegetable in cheese, palak & tomato gravy.

NARGISI MALAI KOFTA..... 309

Cottage cheese, dry fruits and mawa balls deep fried and cooked in Cashew Nut Gravy



Indian Main Course



- VEG KOFTA** 299
Vegetable chop & spicy masala add to onion, tomato
- VEG JALFREZI**..... 279
Vegetables, onions, tomatoes, spices & herbs. It's healthy & delicious
- BHINDI DO-PYAZA**..... 269
Made with oakra, spices, herbs & lots of onions. Caramelized onions & a tempering made with red
- VEG TAWA**..... 349
Babycorn , capsicum, mushroom, tossed in red gravy
- VEG HANDI**..... 329
Onion, bellpeper, carrot, beans, cube paneer with red gravy
- VEG JAIPURI**..... 339
Carrot, beans, bellpeper, cauliflower tossed in onion chopped masala with roasted papad
- VEG KOLAPURI**..... 339
Carrot, beans, bellpeper, onion, Indian spices with jaipuri dry chilli in red gravy
- MUSHROOM MASALA**..... 339
Fried mushroom with onion chopped masala in red gravy
- MIX VEG**..... 309
Mixed vegetables cooked with spices.



BIRYANI KHAZANA



SUBZ BIRYANI 309
Aromatic basmati rice cooked with fresh garden vegetables, herbs, and traditional spices.

EGG BIRYANI..... 299
Fragrant basmati rice layered with boiled eggs and authentic Indian spices.

CHICKEN BIRYANI..... 359
Classic dum-style biryani prepared with tender chicken, basmati rice, and flavorful spices.

MUTTON BIRYANI..... 439
Slow-cooked mutton and aromatic basmati rice infused with rich Indian spices.

HYDERABADI CHICKEN / MUTTON BIRYANI..... 359/439
Authentic Hyderabad-style biryani with fragrant rice, saffron, and signature spices.

MURADABADI CHICKEN / MUTTON BIRYANI..... 359/439
Light and flavorful Muradabadi biryani cooked with aromatic spices and herbs.

KOLKATA CHICKEN / MUTTON BIRYANI..... 359/439
Traditional Kolkata-style biryani featuring aromatic rice, tender meat, and potatoes.

LUCKNOWI CHICKEN BIRYANI..... 359/439
Awadhi-style dum biryani with delicate spices and succulent chicken.

AWADHI BIRYANI (CHICKEN / MUTTON)..... 499/549
Royal Awadhi biryani slow-cooked to perfection with rich spices and fragrant basmati rice.



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FLAVOURS OF BENGAL



CHOICE OF BHAJA..... 119 /129/119

Jhir-jhiri Aloo Bhaja/ Potol Bhaja/ Begun Bhaja.

ALOO POSTO..... 239

Aloo Posto is nothing but a poppy seed preparation. It's a famous Bengali dish.

POSTO VADA 309

Poppy seed paste, enriched with mustard oil, onion, chillies, and salt, and then shallow fried.

PANCH MISHALI SABZI 339

Cauliflower , Potato , Brinjal , Pumpkin , Posto , Poppy seeds.

SONA MOONG KA DAL 279

Yellow moong dal roasted and cooked with spices.

MISTI DOI..... 89

Misti Doi is a classic bengali sweet made with milk, curd culture, jaggery & sugar.



Non Veg Section

NON-VEGETARIAN MUNCH



- FISH CHILLI..... 379**
Sauté sliced fish with tangy chilli sauce
- DRUMS OF HEAVEN..... 379**
Fried Chicken wings tossed in schezwan sauce with spring onion & chillies
- HONEY PEPPER CHICKEN..... 379**
Tender pieces of chicken tossed in pepper & honey sauce, with green chillies, bell peppers & green onions.
- CHICKEN CHILLI..... 339**
Chicken chunks with dry red chilli, ginger, garlic, onion & Chinese spices.
- MACHI TIKKA..... 389**
Cubes of sole fish marinated with pickling spices and baked in tandoor.
- CHOICE OF TIKKA..... 349/369/349**
Murgh Tikka / Murgh kali mirchi / Peri-Peri chicken
- MURGH LASOONI TANGDI..... 369**
Chicken drumsticks marinated in cashew paste, lasoon & spices cooked in tandoor.
- RESHMI MALAI KABAB..... 369**
Chicken supreme with cashew nut paste and cheese cooked in clay oven.
- TANDOORI MURGH (HALF/FULL)..... 389/619**
Small whole chicken marinated with yoghurts and hot Indian spices cooked in clay oven.
- ASSORTED NON-VEG PLATTER..... 879**
Chef Delights Assortment of Non-vegetarian kabab platter.
- CHICKEN POP CORN 369**
Small, bite-sized pieces of chicken, that have been breaded and fried.
- CHICKEN WINGS (B.B.Q/HOT GARLIC/SCHEZWAN)..... 389**
Chicken wings cooked in barbeque sauce/hot garlic/schezwan



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CONTINENTAL MAINS

(Served with buttered rice and choice of mashed potatoes or Garlic Bread)



NON-VEG



CHICKEN STROGANOFF..... 369

Strips of chicken and mushroom cooked in creamy white wine sauce

GRILLED CHICKEN..... 389

Deboned chicken breast 'n' leg flavored with rosemary served with vegetables & potato

FISH STEAK 389

Served with Lemon Butter Sauce

GRILLED FISH WITH CHILLI BUTTER SAUCE..... 399

Fillets of fish grilled & served with herbed lemon butter sauce, assorted vegetables and home fries.

FISH BALL WITH THYME SAUCE 369

Boneless fish shaped like small ball served with thyme sauce.

VEG



COTTAGE CHEESE STEAK..... 359

A Traditional mashed cottage.

VEGETABLE AU GARTIN..... 359

Vegetables coated with White Sauce dotted with Butter, topped with Cheese and Cream, and gratinated.

CANNELLONI FLORENTINE..... 399

Homemade Pasta baked with a filling of Cottage Cheese and Spinach.



INDIAN MAIN COURSE



MAHI SARSON..... 299

Fillets of Kolkata bhetki imbued with mustard seed paste cooked on dumserved with garnish of fresh coriander and juliennes of ginger soaked in lemon juice.

MUTTON ROGAN JOSH (VINDALOO)..... 429 /459

Lamb braised with onion, yoghurt and Kashmiri red chilli.

MUTTON KOSHA..... 419

Delicious spicy Bengali-style mutton curry that is full of flavours from mutton, spices, and mustard oil

NARGISI KOFTA CURRY 419

From the house of Nazism, Boiled egg coated with flavored minced lamb, deep fried and napped with rich brown onion and saffron gravy.

MURGH KADHAI..... 329

Chicken cooked with tomato, Coriander and bell pepper.

CHICKEN TIKKA BUTTER MASALA 339

A Delicacy from Pakistan comprises of chicken tikkas cooked with tomato, onion, capsicum, flavoured with shahi jeera garnished with grated egg.

RARA MURGH..... 329

Flavorful Punjabi chicken dish in a thick curry, spiced up with cardamom, yogurt and whole red chillies

CHICKEN BHARTHA 399

Chicken morsels cooked in a clay oven and finished in creamy fenugreek flavored tomato gravy.

MURGH WALLA KUKKAD..... 369

Mouth-watering Punjabi delicacy

MURGH TIKKA LABABDAR..... 339

Chunks of boneless chicken cooked in tomato & onion gravy with cream



ORIENTAL RICE & NOODLES



SCHEZWAN FRIED RICE (VEG / NON-VEG)..... 249/309

Stir-fried Rice with choice of Chicken and Delicacy.

MONGOLIAN (RICE / NOODLES)..... 369/409/359/409

A Delicious fried rice noodle dish with a load of Chicken and authentic Mongolian flavours.

VEGETABLE / CHICKEN FRIED RICE..... 249/309

Stir-fried Rice with choice of delicacy.

SCHEZWAN NOODLES 249/309

Boiled noodles are stir fried with sauces

RAMEN NOODLES VEG/NON-VEG..... 249/379

Boiled noodles and stir fried with sauces

FLYING NOODLES VEG/NON-VEG..... 279/379

Berry bite chef's signature noodle

DESSERT



GULAB JAMUN WITH ICE CREAM..... 159

Gulab jamun added with mouth watering flavoured ice cream

BROWNIE WITH ICE CREAM..... 219

Fudgy brownie with the cool, creamy perfection of vanilla ice cream

SIZZLING BROWNIE WITH ICE CREAM..... 249

*Fried Wonton sheets coated in a honey syrup and served with vanilla ice cream.
(VANILLA / STRAWBERRY / BUTTER SCOTCH)*

DARSHAN WITH ICE CREAM..... 279

*Fried Wonton sheets coated in a honey syrup and served with vanilla ice cream.
(VANILLA / STRAWBERRY / BUTTER SCOTCH)*

GULAB JAMUN 139

Soft delicious berry sized balls made with milk solids, flour & a leavening agent.

ROSHMALAI 209

Indian sweet dish consisting of small, flat cakes of paneer (curd cheese) in sweetened, thickened milk

CHOICE OF ICE-CREAM..... 149/169/179

Vanilla, Chocolate, Butterscotch

TUTTI-FRUTTI OF ICE-CREAM IN GLASS/ DRY FRUITS.... 329 /399

This delicious vintage flavour is full of tropical fruit flavours like banana, pineapple, orange, lemon, and cherry. Tastes like a cool and creamy fruit salad



SHAKES

VANILLA SHAKE..... 199

A classic and creamy shake prepared with rich vanilla ice cream and chilled milk, offering a smooth texture and delightful sweetness in every sip.

CHOCOLATE SHAKE..... 199

Indulge in the rich taste of premium chocolate blended with fresh milk to create a thick, creamy, and irresistible chocolate experience.

STRAWBERRY SHAKE..... 199

A refreshing blend of sweet strawberry flavor and creamy milk, creating a perfectly balanced shake that is both delicious and satisfying.

BUTTERSCOTCH SHAKE 199

A rich and velvety shake infused with the delightful flavor of butterscotch and caramel notes, delivering a smooth and indulgent treat.

OREO SHAKE..... 299

Crushed Oreo Cookies blended with chilled milk and ice-cream creating a rich and irresistible delight.

FLAVOURED SHIKANJI

MASALA SHIKANJI..... 169

A traditional Indian cooler prepared with fresh lemon juice and aromatic spices, offering a refreshing balance of tangy and savory flavors.

MANGO SHIKANJI..... 179

A tropical twist on classic shikanji, combining the sweetness of ripe mangoes with zesty lemon for a refreshing summer drink.

PINEAPPLE SHIKANJI..... 179

A vibrant blend of juicy pineapple and fresh lemon, creating a sweet and tangy beverage that REFRESHES AND REVITALIZES.

LITCHI SHIKANJI 179

A unique combination of refreshing lemonade and the delicate sweetness of litchi, perfect for cooling down on a warm day.

KIWI SHIKANJI 179

A refreshing fusion of kiwi and lemon flavors, delivering a pleasant tanginess and a burst of fruity freshness.



ICE TEA

PEACH ICE TEA..... 189

Freshly brewed iced tea infused with the juicy sweetness of peach, offering a light, refreshing, and perfectly chilled beverage.

PASSION FRUIT ICE TEA..... 189

A delightful blend of premium iced tea and exotic passion fruit, creating a refreshing drink with a tropical aroma and flavor.

LEMON GRASS ICE TEA..... 189

A soothing combination of brewed iced tea and fragrant lemongrass, delivering a refreshing taste with a subtle herbal finish.

STONE BERRY DELIGHT

MANGO DELIGHT..... 219

A creamy and refreshing mango-based beverage crafted with rich fruit flavors, offering a smooth and satisfying tropical experience.

STRAWBERRY DELIGHT 219

A deliciously creamy strawberry drink bursting with fruity goodness, creating a refreshing and delightful taste in every sip.

MIX BERRY DELIGHT 219

A vibrant blend of assorted berries combined into a smooth and refreshing beverage, delivering the perfect balance of sweetness and tanginess.

JULEP

MANGO JULEP..... 169

A refreshing blend of ripe mango, fresh mint, and citrus notes, creating a cool and tropical beverage perfect for any time of the day.

MINT JULEP 169

A classic refresher prepared with fresh mint leaves, lime, and crushed ice, offering a crisp and invigorating taste.

ORANGE MINT JULEP 169

A delightful combination of juicy orange and garden-fresh mint, delivering a refreshing burst of citrus flavor.



REFRESHING MOCKTAILS



GUAVA CHILLY..... 229

A bold fusion of fresh guava and spicy seasoning, creating a unique sweet, tangy, and spicy experience.

GUAVA MERRY..... 229

A refreshing guava-based mocktail blended with citrus flavors for a perfectly balanced tropical delight.

FROZEN KIWI..... 229

A chilled kiwi cooler with a refreshing tangy flavor and icy texture, ideal for hot summer days.

MIX FRUIT PUNCH 239

A vibrant blend of assorted fruit juices combined into a colorful and refreshing tropical punch.

ARABIAN SUNSET..... 179

An exotic mocktail featuring layers of citrus and fruit flavors, inspired by the vibrant colors of an Arabian sunset.

ORANGE LAMONADE..... 169

Orange crush, lemon juice, and soda mixed together for a sweet, tangy, and refreshing cooler.

VIRGIN PINA COLADA..... 219

A tropical blend of pineapple and creamy coconut, creating a smooth and refreshing island-style beverage.

MANGO COLADA..... 219

A delicious fusion of sweet mango and creamy coconut, delivering a rich tropical experience.

BLUE HAWAIIAN 219

A refreshing tropical blend of pineapple, coconut, and blue curaçao syrup, served over ice with a vibrant blue hue and island-inspired flavors.

BLUE LAGOON..... 219

A vibrant blue mocktail with refreshing citrus notes, offering a cool and energizing drinking experience.

HOABINHIAN RHAPSODY..... 219

A signature exotic mocktail crafted with a harmonious blend of fruit flavors, delivering a unique and memorable taste.

GLEECHEE..... 199

A refreshing fusion of juicy grapes and sweet litchi, creating a smooth and fruity delight.

BLUECHEE..... 199

A vibrant blend of blue curacao flavor and litchi notes, offering a refreshing and visually appealing beverage.

RED PASSION..... 219

A tropical combination of passion fruit and berry flavors, creating a refreshing and flavorful mocktail.

RED BLOSSOM..... 219

A delightful fruit-based mocktail with floral undertones and a refreshing finish.



MOJITO

MINT MOJITO..... 189

A timeless classic made with fresh mint, lime, and sparkling soda, delivering a crisp and refreshing taste.

WATERMELON MOJITO 189

A refreshing blend of juicy watermelon, fresh mint, and lime, creating the perfect summer cooler.

STRAWBERRY MOJITO 189

A delicious combination of ripe strawberries, mint, and citrus flavors, offering a sweet and refreshing experience.

KIWI MOJITO 189

A tangy and refreshing mojito infused with fresh kiwi and mint, creating a vibrant tropical flavor.

GREEN APPLE MOJITO 199

A crisp and refreshing blend of green apple, mint, and lime, delivering a perfect balance of sweetness and tartness.





BERRY
BITES 😊



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Thank You



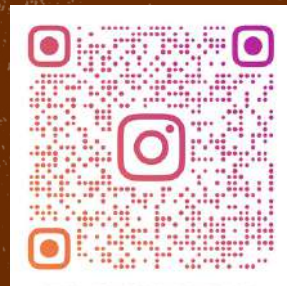
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